



All in One Bake Shop



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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Red Velvet Cake

*This recipe is such a classic cake - it is moist and delicious and easy to make. It makes great cupcakes, too.
Ice with the cream cheese frosting - it is a great combination!*

Cake:

- 2 ½ C all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- 2 Tbsp cocoa powder
- 1 tsp salt
- 1 ½ C sugar
- 1 C buttermilk
- 1 ½ C vegetable oil
- 2 eggs
- 1 Tbsp red gel paste food color
- 1 Tbsp white vinegar
- 1 Tbsp vanilla bean paste or vanilla extract



Preheat oven to 350°. Prepare 2 - 9" round cake pans – grease and line bottom with parchment paper. Or prepare cupcake pan with 24 cupcake liners. Sift together flour, baking soda, baking powder, cocoa powder and salt. Add sugar, mix and set aside. Mix wet ingredients at medium speed of a stand or hand mixer – eggs, buttermilk, oil, red food color, vinegar and vanilla. Add the dry ingredients slowly and mix until fully incorporated. Split batter between the 2 cake pans. Bake for 20 – 25 minutes or until cake springs back when touched. If baking cupcakes, start checking for doneness at 20 minutes. Allow to cool in the pan. Once cool, turn cake out of pan. Slice off any rounded top to level the 9" cakes. Ice with your favorite buttercream icing, or even better, ice with cream cheese frosting.

Cream Cheese Icing

- 16 oz. cream cheese
- 2 sticks butter
- 1 Tbsp vanilla
- 1 lb. confectioner's sugar (4 Cups)

Have cream cheese and butter at room temperature. With paddle attachment of a stand mixer or hand mixer, mix butter and cream cheese together. Slowly add confectioner's sugar. Add vanilla last and mix until fluffy.